

HERBS

CO60

A= Annual B=Biennial P=Perennial

Name (Common/Scientific)	A B P	Height	Propagation	Soil and Exposure	Uses	Comments
Anise <i>Pimpinella anisum</i>	A	18"-24"	Sow seed directly in May.	Dry, well-drained soil. Full sun.	Oil extract and seeds used in flavoring pastries.	Has licorice-like flavor, use fresh seed.
Basil (sweet) <i>Ocimum basilicum</i>	A	18"-24"	Sow seed directly in May or seed indoors early spring and transplant in early May.	Moist, well-drained soil. Full sun, part shade.	Fresh leaves to flavor cheese, fish, and tomato dishes.	Purple leaf basil "Dark Opal" excellent in vinegar. Many other varieties available.
Bee Balm <i>Monarda didyma</i>	P	18"-30"	Sow seed directly in May. Root divisions in spring, cuttings in spring or fall.	Moist, fairly rich soil. Full sun, part shade.	Leaves and flowers to flavor jellies, fruit salads, or as tea.	Grows wild in many areas; attractive to bees. Can be invasive.
Borage <i>Borago officinalis</i>	A	18"-24"	Sow seed directly in May or seed indoors early spring and transplant in early May.	Dry, poor, light soil. Full sun.	Flowers candied as garnish; young stems have cucumber flavor.	Seed, if self-sown from plant; comes up in following spring.
Calendula (pot marigold) <i>Calendula officinalis</i>	A	6"-12"	Sow seed indoors in March. Transplant to garden in mid-May.	Dry, light, sandy soil. Full sun.	Petals and buds used fresh in salads and soups.	Self-sows readily.
Chamomile (German) <i>Matricaria recutita</i>	A	18"-24"	Self-sows readily.	Dry, light, sandy soil. Full sun.	Flowers dried and used in tea oil used in soups and perfume.	Often confused with other Chamomiles.
Chervil <i>Anthriscus cerefolium</i>	A	6"-12"	Seed directly every 2 weeks mid-March thru mid-July for continuous harvest.	Light, well-drained soil. Part shade.	Leaves fresh or dried, salads and potato and corn soup.	Can sow directly in fall for crop in following spring.
Chives <i>Allium schoenoprasum</i>	P	12"-18"	Direct seed in early spring or bulb divisions.	Moist, well-drained, moderately rich soil. Full sun.	Leaves are used fresh and added to cottage cheese, salads or potatoes.	Good ornamental qualities. Will readily self-sow.

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Dill <i>Anethum graveolens</i>	P	24"-36"	Seed directly in early spring or allow plant to go to seed in fall for spring germination.	Light, well-drained moderately rich soil. Full sun.	Soups, salads, pickles, dried used in meats and vegetables.	Self-sows readily and might become invasive.
Fennel <i>Foeniculum vulgare</i>	A	24"-36"	Seed directly in early spring.	Light, well-drained soil. Full sun.	All parts of leaves, stem and seeds are aromatic; used for fish seasoning and sauces.	Harvest flower stalks just before bloom to eat like celery, use leaves fresh.
Garlic <i>Allium sativum</i>	A	12"-18"	Divide a bulb into individual cloves and plant in fall for harvest following summer.	Rich, moist, well-drained soil. Full sun.	Whole or minced used in salads, meat dishes or butters.	Harvest whole bulb in late summer and hang to dry.
Geranium <i>Pelargonium spp.</i>	A	12"-18"	Rooted cuttings transplanted in garden after risk of frost, or overwinter plants indoors.	Rich, moist, well-drained soil. Full sun, part shade.	Leaves for flavoring teas, biscuits, jelly and sugar. Dried leaves for potpourri.	Many scented geraniums, including apple, rose, mint, lemon, pineapple
Horseradish <i>Armoracia rusticana</i>	P	30"-48"	Root division in fall.	Medium to heavy soil. Full sun.	Roots crushed in sauces, as condiment in meat dishes.	Very invasive.
Marjoram <i>Origanum majorana</i>	A	10"-12"	Seed indoors early spring and transplant in early May.	Light, medium rich, well drained soil. Full sun.	Leaves used in herb vinegar, soups and poultry stuffing; oils for perfumes.	Also useful in potpourri.
Oregano <i>Origanum vulgare</i>	P	12"-18"	Self-sows readily. Root divisions in spring or fall.	Tolerates poor soil and dry conditions. Full sun, part shade.	Often blended with other herbs, used to flavor Italian foods.	Attractive flowers. Many forms available. Can be invasive.
Mint <i>Mentha species</i>	P	12"-18"	Root divisions in spring or fall.	Rich, moist soil. Full sun, part shade.	Fresh or dry leaves in sauces and teas; oil in confectionary, soaps and perfumes.	Good as companion plants because of insect repellent properties. Very invasive.
Parsley <i>Petroselinum crispum</i>	B	12"-18"	Seed directly in early spring. Very slow germination rate.	Medium rich, moist soil. Full sun, part shade.	Leaves as flavor in stews and soups.	Thick root varieties can be cooked as a vegetable.
Sage <i>Salvia officinalis</i>	P	18"-24"	Seed directly in early spring. Root divisions in spring.	Well-drained soil. Tolerates dry conditions. Full sun.	Leaves and tender shoots used dried in poultry stuffing and meat dishes.	Several leaf color variations, golden, tri-color.
Summer Savory <i>Satureja hortensis</i>	A	8"-12"	Sow directly in May or seed indoors early spring and transplant in early May.	Semi-dry, well-drained soil. Full sun.	Leaves used fresh or dry for meat and poultry stuffing, popular in bean-lentil dishes.	Leaves are high in vitamin C.
Winter Savory <i>Satureja montana</i>	P	8"-12"	Sow seed directly in May. Root divisions in spring.	Semi-dry, well-drained soil. Full sun.	Leaves used fresh or dry for meat and poultry stuffing.	Leaves are high in vitamin C. Short-lived perennial.
Thyme <i>Thymus vulgaris</i>	P	6"-8"	Direct seed in May or use a layering technique for rooting.	Moist, rich soil. Full sun, part shade.	Leaves used in soups and stews	Delicate flavor with steamed vegetables. Woody stems.

Compiled by Lisa Hill. For more information, contact Master Gardeners at (509) 477-2181.

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